

Elena Kub

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TECHNICAL SKILLS

Cuisine Styles

French • Pastry • Italian

Kitchen Skills

Cost Control

Operations

Event Planning • Catering

Soft Skills

Team Leadership • Time Management • Quality Control

PROFILE

Proven Chef experienced at scaling teams and processes across startup, comfortable working cross-functionally.

EMPLOYMENT HISTORY

Executive Chef — Bednar, Hickle and Metz (2014-10-31 - 2018-06-20)

- Managed kitchen of 22 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 28% through optimized dish pricing.
- Maintained food cost under 29% with vendor negotiations and waste controls.
- Catered private events for up to 211 guests with 95%+ client satisfaction.

Executive Chef — Skiles - Franey (2014-08-07 - 2018-06-08)

- Designed seasonal menu increasing revenue by 24% through optimized dish pricing.
- Catered private events for up to 286 guests with 95%+ client satisfaction.
- Maintained food cost under 21% with vendor negotiations and waste controls.
- Managed kitchen of 15 staff, implementing cross-training and reducing labor overtime.

Line Cook — Jacobs Inc (2015-06-03 - 2024-12-20)

- Managed kitchen of 21 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 19% through optimized dish pricing.
- Catered private events for up to 144 guests with 95%+ client satisfaction.
- Maintained food cost under 31% with vendor negotiations and waste controls.

Line Cook — Boehm Inc (2021-04-11 - 2025-12-18)

- Designed seasonal menu increasing revenue by 12% through optimized dish pricing.
- Maintained food cost under 29% with vendor negotiations and waste controls.

Line Cook — Casper, Hane and Kozey (2020-12-30 - 2025-02-27)

- Managed kitchen of 21 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 22% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 16% through optimized dish pricing.
- Catered private events for up to 86 guests with 95%+ client satisfaction.

PROJECTS

debilito coma - Reactive responsive protocol

studio absens possimus - User-centric static knowledge user <https://aggressive-tapioca.biz>

ACADEMIC BACKGROUND

B.A. Hospitality Management, O'Kon, Waelchi and Hudson Institute (2023)